

them, heart-throbs and drama occupy the screen. To further enhance the stirring narrative, a newcomer to the small circle of birdmen is discovered to be a renegade who once, on a test hop, parachuted from his failing ship, allowing his mechanic to crash to death. The renegade's wife, in addition, is the former sweetheart of the swaggering, devil-may-care air port manager with whom the show girl has fallen in love. The director's work is splendid in the pace and maintenance of suspense, and the story, which he himself authored, is a tightly woven drama that depends as much upon the beautiful South American mountain country, with its tropical tempests and equatorial climate, as it does upon the humans who live and fight and laugh under the constant threat of crashing death. "Only Angels Have Wings" has been called the screen's greatest adventure. The supporting feature is "The Little Adventuress."

DEATH OF MRS. M. QUINLIVAN

It is with feelings of deep regret we record the death of Mrs. Madge Quinlivan, Athlunkard Street, Limerick, which took place on Tuesday, Sept. 3rd, after an illness which was borne with true Christian fortitude. The remains were removed from Barrington's Hospital on Tuesday evening last. The funeral, which took place on yesterday (Thursday) from St. Mary's Church to Mount St. Lawrence Cemetery, was followed by a large number of sympathisers, which bore evidence to the esteem and respect in which deceased lady was held. Deep sympathy is extended to the husband, children and other members of the family in their great sorrow.

The chief mourners were: Joseph Quinlivan (husband), Bridget and Elizabeth (daughters), Willie and Jack Turner (brothers).

The clergy in attendance, were: Rev. Father Harty, P.P. St. Mary; Rev. Father Kennedy, C.C. dc; Rev. Dr. Curtis, O.S.A.; Rev. Father Morris, O.F.M.

Rev. Father Harty officiated at the graveside.

GAELIC GAMES AT RATHKEALE

At Rathkeale on Sunday next the West Limerick Junior hurling final between Granagh and Ardagh will take place. This match, which is scheduled to start at 3.30 p.m., will be preceded by a minor football tie, the contesting teams being Kildoleman and Ballysteen. E. Chawke, the well-known All-Ireland hurler, will turn out for Granagh, while M. Barrett and Stack, two inter-county stalwarts, will play for Ardagh. Considerable interest is being taken in both games and there will be a very large crowd of spectators.

and, if necessary, poke them out with a wire.

Never turn the gas on so that the flames extend up the sides of the pan; the heat must be kept underneath the pan; when the flame is allowed to lick up the sides of the pan gas is wasted.

Do not employ heavy iron pans for gas cooking; thin earthenware are best, but earthenware casseroles are best placed on an asbestos mat rather than over the flame itself, though when a casserole has been in use for a few times, and the heat then increased by slow degrees, it will not hurt.

SEA WATER STAINS.

I have been asked how to remove sea water stains from shoes. Here is the recommended method:—Dissolve a small piece of ordinary washing soda in an eggcupful of hot water. Apply the mixture warm, with a cloth, to the stains, and rub in well. Allow the shoes to dry and then clean with ordinary polish.

SHORT CRUST PASTRY.

Take six ounces of flour, three ounces of margarine, a pinch of salt, a quarter of a teaspoonful of baking powder, one egg or egg substitute, one ounce of sugar.

Sift the dry ingredients into a basin. Rub in margarine very lightly. Add beaten egg. Knead till smooth and firm, then roll lightly on a floured pastry board to a quarter of an inch in thickness and use.

CABBAGE AU GRATIN.

Wash, trim, and quarter a nice cabbage, and boil for fifteen minutes in salted water. Drain and press out all mixture, chop the cabbage, add salt and pepper, and press it into a basin. Place four slices of streaky bacon in a fire-proof dish, turn the cabbage out of the basin on to it, sprinkle thickly with about an ounce of grated cheese and breadcrumbs, put small pieces of margarine over the top, and bake in a moderate oven until pale brown and the cabbage is cooked. Bring it to the table in the dish in which it was baked, and serve with white sauce.

SAVOURY MUSHROOMS.

Remove the stalks from half a pound of mushrooms. Peel and chop them lightly. Also peel and chop a shallot finely. Melt an ounce of margarine in a small pan, and when hot, fry the minced shallot in it. Add the mushrooms, two tablespoonfuls each of tomato sauce and thick white sauce, two tablespoonfuls of breadcrumbs, and salt and pepper to taste. Make the mixture very hot. Have ready some greased scallop shells. Fill these with the mixture, and cover them with breadcrumbs and finely chopped parsley. Put some tiny pieces of margarine on the top, and bake in a quick oven until brown on the surface.

FOUR FIRSTS